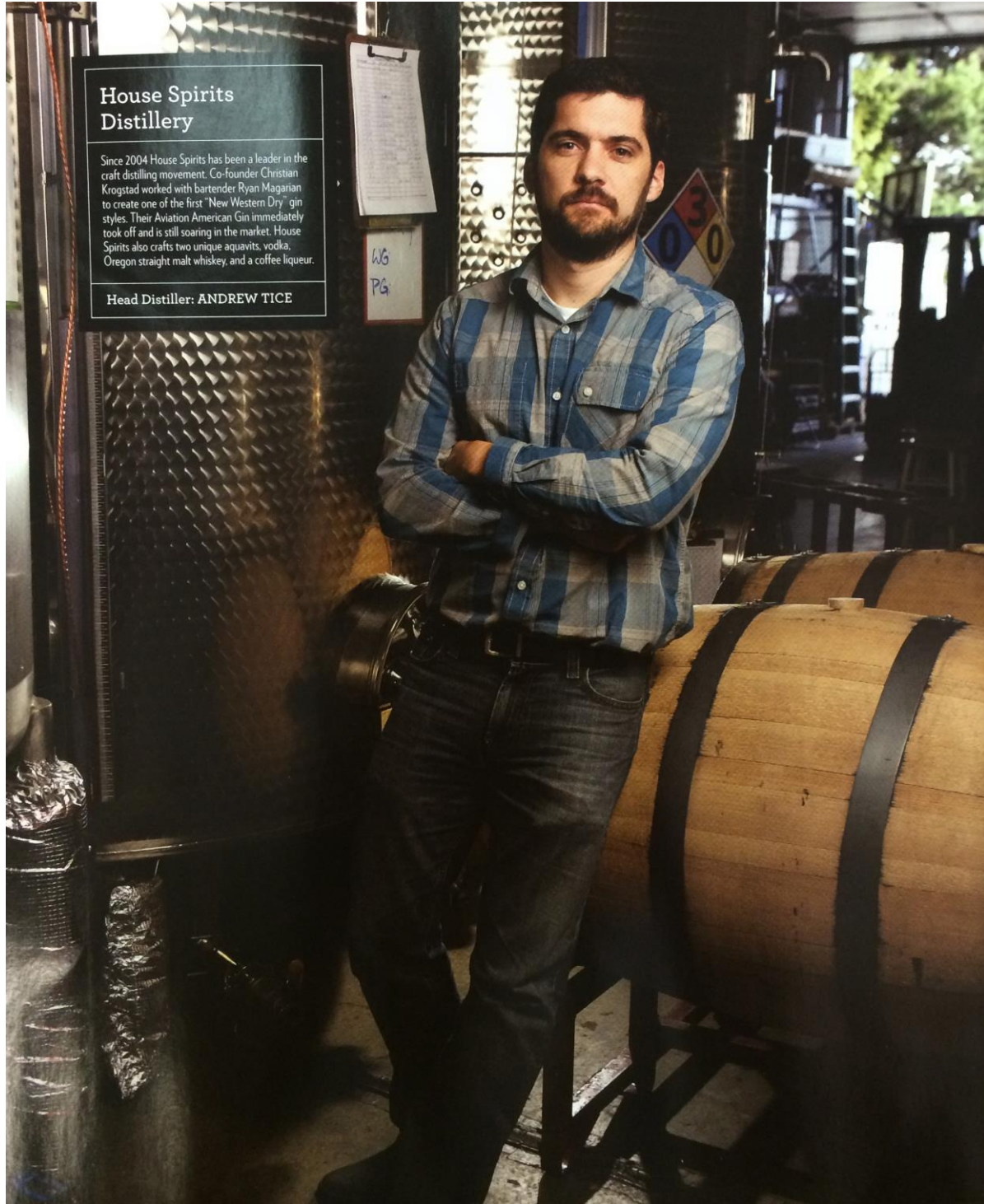


HOME GARDEN TRAVEL AND LIFESTYLE MAGAZINE

PORTRAIT



**House Spirits
Distillery**

Since 2004 House Spirits has been a leader in the craft distilling movement. Co-founder Christian Krogstad worked with bartender Ryan Magarian to create one of the first "New Western Dry" gin styles. Their Aviation American Gin immediately took off and is still soaring in the market. House Spirits also crafts two unique aquavits, vodka, Oregon straight malt whiskey, and a coffee liqueur.

Head Distiller: ANDREW TICE

[NORTHWEST GIN FAVORITES]

our top PICKS



1-Ransom Old Tom / \$34.00

Highly aromatic, spicy, and a soft touch of barely perceived sweetness. Unusual, and unusually good.

4-Gables Gin / \$29.00

Viscous, round, malty, but full of herbs and character with citrus touches.

2-Aviation Gin / \$29.00

A modern classic, fresh and spicy, but elegant and earthy at the same time. Great in cocktails.

5-Aria Portland Dry Gin / \$23.00

Classy and polished expression of New London Dry style, with a NW twist.

3-Bainbridge / \$39.00 Heritage Doug Fir Gin

Like a breath of mountain air in a glass, with great herbal overtones.

6-Merrylegs / \$29.00 Genever

Malty, herby, juniper, a fine and different sipping gin.



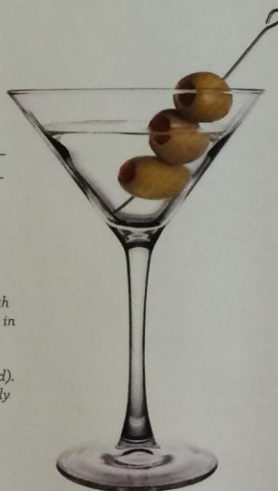
the classic!

GIN MARTINI

1/2 oz Dry vermouth
3 oz Gin
Cocktail glass
Olive for garnish

MIX IT

Fill a metal shaker with cracked ice, then pour in the dry vermouth. Stir briefly and strain out (this may be discarded). Add the gin. Stir briskly for about 10 seconds. Strain into a chilled cocktail glass, and garnish with an olive.



But why, friend and cocktail historian David Wondrich wondered, tread such a well-worn path when there were older gin styles in need of resurrection? Old Tom gin, Wondrich proposed to Tad, was a gin ripe for a revival. Old Tom is a stylistic bridge between the original proto-gin called genever (or Holland gin) and today's fresher-tasting dry gins (London or New Western gins). It has a more malty flavor and heavier body than modern dry gin, but less of the sweet and densely malty character of the original Dutch genever. Throughout the 1800s, Old Tom was the gin of choice until it died a quiet death in the 1950s.

Tad took up the challenge and with Wondrich embarked on creating an historically accurate revival of this staple spirit of the golden age of American cocktails. "It was a big learning curve trying to faithfully recreate Old Tom," says Tad, "but it also deepened my understanding of gin and helped me create our other two gin styles as well."

Based on malted barley, juniper, citrus peels, coriander seed, cardamom, and other botanicals, and then aged in French oak wine barrels for three to six months, Ransom's Old Tom is an entirely different—and delicious—sort of gin. "It has the intense aromatics of a more modern dry gin, but also a more malty, richer, almost—but not quite—sweet character," says Tad.

Again, the timing was good. Released in 2008, Ransom's Old Tom was the first modern American-made gin of this style, appearing a scant year after England's last producer of Old Tom re-introduced their Hayman's Old Tom Gin. Ransom caught the wave and, like Aviation, became one of the darlings of the national cocktail craze.

Northwest gin success doesn't always have to mean pioneering something new or resuscitating something forgotten—it can also mean polishing a classic until it shines.

"Historically, gin has always evolved," says Ryan Csanky, co-owner of Aria Gin in Portland, "and I really love that Northwest distillers are pushing the gin envelope." Initially Ryan and his partner Eric Martin thought they'd go in that direction too. But with years of experience behind the bar at Portland's iconic Wildwood restaurant, Ryan began itching to produce a more classic, mixable gin.

OOLA DISTILLERY

Seattle, Washington

Oola Gin / \$32

Lavender grown in Snohomish is nicely detectable on the tongue, giving this gin a layered and subtle quality.

Waitsburg Barrel Finished Gin / \$43

Oola Gin with two to four months in bourbon barrels (American oak) to give it a light honeyed hue and baking spices accent.

PACIFIC DISTILLERY

Woodinville, Washington

Voyager Distilled Dry Gin / \$24

Fresh and elegant London Dry gin that delivers classic juniper-forward flavors in a clean, crisp, and full-flavored style.

SEATTLE DISTILLING

Vashon, Washington

Seattle Gin / \$31

An all-Northwest sourced gin with Oregon juniper, Vashon Island lavender, elderberry, and hazelnuts.

SOUND SPIRITS

Seattle, Washington

Ebb + Flow Gin / \$30

Forward citrusy notes impart a crisp edge to the botanical tastes.

Sound Spirits Old Tom Gin / \$34

Lightly bronzed thanks to time in barrel, this Old Tom version offers a supple sense of malt and vanilla, ringed with spice and juniper.

SUN LIQUOR DISTILLING

Seattle, Washington

Hedge Trimmer Gin \$29

Velvet-textured gin employs double distillation in Scottish copper pot stills and uses sarsaparilla, the rind of Washington-grown watermelons.

Gun Club Gin \$31

Birch leaves and organic cranberries are different botanicals. A bold gin that shows its strength in texture, power, and flavor.

Photo Credit: Cocktail recipes and photos courtesy of Aviation Gin



great gin cocktails

#1 THE PEGU CLUB COCKTAIL

2 oz Gin
3/4 oz Grand Marnier
3/4 oz Freshly pressed lime juice
1 dash Angostura Bitters

In a pint glass add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a cocktail glass. Garnish with a lime wedge.



mix it up!

#2 NEGRONI

2 oz Gin
3/4 oz Campari
3/4 oz Sweet vermouth

In a pint glass, add spirits and mixers. Fill with ice and stir. Strain into a cocktail glass. Garnish with an orange peel.

#3 GIN BEAUTY

2 oz Gin
12 Leaves mint
1/2 oz Pomegranate juice
3/4 oz Freshly pressed lemon juice
1/2 oz Simple syrup

In a pint glass, muddle the mint. Add spirits and mixers. Fill with ice and shake vigorously. Fine strain into an ice-filled collins glass. Garnish with a lemon peel and large mint sprig.

#4 GIN and VIT

3/4 oz Aviation American Gin
3/4 oz Kroghstad Aquavit
1 1/2 oz Carpano Antica Vermouth
2 dashes Orange bitters

In a double old fashioned glass, add one big ice cube (or serve on the rocks), spirits and mixers. Stir. Garnish with an orange peel.

#5 BEES KNEES

2 oz Gin
1 oz Freshly pressed lemon juice
1 oz Clover honey syrup*

In a pint glass, add spirits and mixers. Fill with ice and shake vigorously. Fine strain into a chilled cocktail glass. Garnish with a lemon disc or twist. *To make honey syrup; combine equal parts honey to heated water and stir until honey is dissolved, let cool.